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veyor and to the metering by the specially formed meter.

The enclosure 15 is shown as a special walled enclosure mounted on the floor 30 with four suitable sidewalls 31 and a top wall 32 for complete enclosure of the applicator 3. The opposite sidewalls 31 adjacent sauce applicator 2 and cheese applicator 6 have pass-through openings 33 and 34 for external removal of shells 1 through the cool controlled environment. The openings to the enclosure 15 may of course be provided with some separate sequence chambers to prevent loss of cooling through the opening.

The cooling units 16 are diagrammatically illustrated as a conventional well-known dual cooling coil assembly. The system is operated with only one of the two cooling units 16 operated at any given time and with the units operating alternately to insure the continual cooling of the environment and particularly the meat applicator 3. Thus, while one of the units 16 is defrosting, the other unit is employed to effect the cooling. A cooling plate or plates, not shown, may be provided immediately adjacent to the conveyor belt structure, either overlying the bed of meat or the like, to provide optimum characteristics of the shredded frozen meat during the transport and depositing.

Although the illustrated embodiment of the invention enclosure 15 is a separate housing, it may, of course, consist of a completely air conditioned room within which the meat applicator 3 as well as the other components of the total system are or are not located. These and other particular forms and structures will be readily provided by those skilled in the art and no further description thereof is given.

Various modes of carrying out the invention are contemplated as being within the scope of the following claims particularly pointing out and distinctly claiming the subject matter which is regarded as the invention.

I claim:

1. A food applicator apparatus for depositing of frozen shredded meat on a pizza crust, comprising a support means for said pizza crust, a horizontal conveying means located above the support means for transport of a layered mass of the frozen meat means for supplying frozen meat to said conveying means, a rotating beater unit having a plurality of circumferentially spaced and axially spaced metering blade elements, said beater unit being located adjacent the discharge end of the conveying means, said blade elements being of differing lengths, said beater unit rotating in the opposite direction from the movement of said conveying means for

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accurately metering of a freefalling column of shredded meat from said conveying means.

2. The apparatus of claim 1, including a cooling means having an outer enclosure, said support means and conveying means being located within the enclosure, and said cooling means including an air circulating means circulating air within the enclosure and over said conveying means and said support means.

3. The apparatus of claim 2, wherein said cooling means is constructed and operates to maintain the environment within said outer enclosure essentially in the range of 5° F. to 20° F.

4. Food application apparatus for applying frozen shredded meat to a pizza shell passing therethrough, comprising an apertured conveying means for carrying of the shells through the apparatus, a frozen shredded meat conveying means located above said apertured conveying means and carrying a layer of essentially frozen shredded meat to a discharge end portion, said meat being in particulate form and adapted to fall as individual meat particles, metering means mounted immediately adjacent to the discharge end of the meat conveying means and located in closely spaced relation thereto for continuous metering said frozen shredded meat into a free-fall column of meat particles from the discharge end portion of the meat conveying means, an enclosure means surrounding the meat conveying means and the apertured conveying means and the metering means and having openings aligned with the opposite ends of said apertured conveying means, and air cooling and circulating means associated with the enclosure for cooling the air and circulating the air in the enclosure to continuously maintain an environment within the enclosure below freezing temperature to hold said shredded meat as individual meat particles.

5. The apparatus of claim 4, wherein said metering means is a rotating beater member having a plurality of circumferentially and axially spaced metering blade elements, said blade elements being of differing lengths, said metering means rotating in the opposite direction from the movement of the conveyor means for accurately metering of the free-falling column of shredded meat.

6. The apparatus of claim 4, wherein said frozen shredded meat is at substantially -10° F. to +10° F., and said cooling and circulating means includes means for holding said environment essentially in a temperature range of from 5° F. to 20° F.

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